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THE CREAM PUFFERY

PASTRY SHOP & CAFE

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AMY DEWITT & LOURDES SANCHEZ  
1729 FIFTEENTH STREET SWEET 101  
BOULDER COLORADO 80302  
P 720 565 6833 F 720 565 6198

# *The Cream Puffery*

Pastry Shop & Cafe

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## Menu

*The Cream Puffery marries  
the worldliness of European traditions with  
the homey comforts of Cuba & Latin America  
to effect delicacies that cannot be found elsewhere.*

*We know the value of indulgence as a salve to the spirit,  
so our custards, mousses & pastries are made only with the  
freshest & finest flavorings.*

*Sometimes you just want to know someone cares.*

*We do.*

**SWEET!**

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1729 15 Street, Sweet 101  
Boulder, CO 80302  
(720)565-6833  
fax (720)565-6198



## Coffee & Tea

|                                                       |                         |
|-------------------------------------------------------|-------------------------|
| <i>Cafecito</i> (Cuban style espresso)                | \$ 2.00                 |
| <i>Road Rage</i> (double cafecito)                    | \$ 3.50                 |
| <i>Cortadito</i> (cafecito, splash of hot evap. milk) | \$ 2.65                 |
| <i>Corta Doble</i> (double cortadito)                 | \$ 4.45                 |
| <i>Gringadito</i> (cortadito with twice the milk)     | \$ 2.95                 |
| <i>Cafe con leche</i> (Cuban latte)                   | \$ 2.95 med, \$ 3.45 lg |
| <i>Frothy Cuban</i> (Cubaccino)                       | \$ 2.65                 |
| <i>Organic Cuppa Joe</i> (American, reg & decaf)      | \$ 1.65 med, \$1.95 lg  |
| <i>Shot in the Dark</i> (Joe with cafecito)           | \$ 2.95                 |
| <i>Herbal Teas</i>                                    | \$ 2.00                 |
| <i>Chai</i>                                           | \$ 2.75 med, \$ 3.00 lg |
| <i>Hot Chocolate, Hot Flavored Milk</i>               | \$ 2.75 med, \$ 3.00lg  |
| <i>Whipped Cream</i>                                  | \$ .75                  |
| <i>Soy milk</i>                                       | \$ .50                  |
| <i>Flavorings</i>                                     | \$ .50                  |
| <i>Iced coffees &amp; teas</i>                        | \$ .25                  |

## Breakfast & Lunch

|                                                                         |                           |
|-------------------------------------------------------------------------|---------------------------|
| <i>Guava Cheese Pastelitos</i>                                          | \$ 3.00                   |
| <i>Apple or Plum Frangipane Turnovers</i>                               | \$ 3.25                   |
| <i>Beef Picadillo Pastelitos</i>                                        | \$ 3.25                   |
| <i>Crab Pastelitos</i>                                                  | \$ 3.50                   |
| <i>Gindi Gourmet Breakfast Burritos</i>                                 | \$ 2.95                   |
| <i>Gindi Gourmet Knish Sticks</i>                                       | \$ 3.25                   |
| <i>Gindi Gourmet Empanadas</i>                                          | \$3.95 - \$4.25           |
| <i>spinach-ricotta, shepherd's pie, chicken pot pie</i>                 |                           |
| <i>Corn &amp; Bean Tamales</i> with rice & beans add \$1.50             | \$ 3.00                   |
| <i>Soup of the Day</i> on cold days only                                | \$3-4 cup, \$5-6.75 bowl  |
| <i>Hot Cuban Daily Special</i>                                          | \$8.00 - \$8.75           |
| <i>served with Cuban style rice &amp; beans, house-made Cuban bread</i> |                           |
| <i>(see our daily specials' menu)</i>                                   |                           |
| <i>Hot Pressed Cuban Sandwich</i>                                       | \$4.95 half, \$8.95 whole |
| <i>Miami Classic: roast mojo pork, sweet ham, swiss cheese,</i>         |                           |
| <i>mustard, pickles, on our house-made Cuban bread</i>                  |                           |



## Cookie, Pastries, Tarts & Pies

### Cookies:

|                                                          |                   |
|----------------------------------------------------------|-------------------|
| <i>Rugelach</i>                                          | \$ .95            |
| <i>Chocolate Chip</i>                                    | \$ 1.00           |
| <i>Puff Pastry Cookies</i> octopi, dance shoes, palmiers | \$ 1.00           |
| <i>Cranberry Macadamia</i>                               | \$ 1.25           |
| <i>Lady Finger Sandwich</i>                              | \$ 1.50           |
| <i>Alfajor</i> Peruvian almond-caramel sandwich          | \$ 1.60           |
| <i>Designer Sugar or Gingerbread Cookies</i>             | \$ 2.50 - \$10.50 |

### Pastries:

|                                                  |                  |
|--------------------------------------------------|------------------|
| <i>Tuxedo Strawberries</i>                       | <i>Seasonal</i>  |
| <i>Rum Balls</i>                                 | \$ 1.65          |
| <i>Cream Puffs</i> (brandy, mango, passionfruit) | \$ 2.00 - \$3.00 |
| <i>Cannolis</i>                                  | \$ 1.65, 3.25    |
| <i>Nekid Armadillos</i> (caramel topped eclairs) | \$ 3.50          |
| <i>Dulce de leche Napoleans</i>                  | \$ 2.25 - \$4.25 |

### Tarts & Pies:

|                                                                                                                                                     |                       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| <i>Tart, Pie</i>                                                                                                                                    | \$ 4.00/ slice        |
| <i>Tartlets</i>                                                                                                                                     | \$ 3.25, \$ 3.50      |
| <i>Basque Cake, 10 inch</i><br>(almond cookie crust filled with orange pastry cream)                                                                | \$28.00, \$4.00/slice |
| <i>Pithivier, 10 inch</i><br>(layers: almond cookie crust, raspberry jam,<br>frangipane, puff pastry, frangipane, puff pastry)                      | \$34.00, \$4.25/slice |
| <i>Tarts, 9 inch</i><br>frangipane, linzertorte, flan-berry, mandarin tart<br>apple-crumb, banana-coconut, toll house tart                          | \$20.00 - \$24.00     |
| <i>Fresh Fruit Tarts, 9 inch</i>                                                                                                                    | \$26.00               |
| <i>Pies, 9 or 11 inch</i><br>Cuban guava-cheese, key-lime, pecan, lemon meringue,<br>coconut chess pie, apple, pumpkin, coconut cream, boston cream | \$19.00, \$24.00      |

**please order pies, tarts & cakes ahead to assure availability**



## Cheesecakes, Tortes & Cakes

**“Best Cakes in Denver”** *Westword Magazine*, 2002

|                            |                       |
|----------------------------|-----------------------|
| <i>Standard Cheesecake</i> | \$42.00, \$4.75 slice |
|----------------------------|-----------------------|

*Specialty Cheesecake* \$45.00, \$5.25 slice

*Dulce de leche, Mint Chocolate, Key Lime, Guava,  
Mango, Passionfruit, Fresh fruit, Pumpkin-Streusel*

*Puffery Torte, 10 in.* \$43.00, \$4.75 slice

*Chocolate Ganache, Chocolate Mousse, Raspberry Mousse, Mango, Coconut Bavarian, Lemon or Passionfruit Mousse*

*Specialty Torte: 10 inch* \$46.00, \$5.25 slice

*PMS, Strawberry Tall Cake, Tiramisu, Champagne Mousse, Cuatro Leches, Dulce de leche, Chocolate Dulce de Leche, Crispy Coffee Cream, Coconut Meringue, Divinity of any flavor Chocolate Hazelnut, Carrot Cake*

**Premier Torte: 10 inch** \$54.00

*Papi Sanchez, Pistachio, Baumkuchen Torte, Dobos*

**please order tortes & cheesecakes ahead to assure availability**

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*Why do Cream Puffery cakes & tortes cost more than grocery store cakes?*

The Cream Puffery uses the finest, imported European chocolates, marzipan, jams and marmalades. Our chiffon cakes require an extra step in preparation than simple layer cakes, and are iced and finished in classical style. The result of our care and effort is the gratifying marriage of superb beauty and flavor. If high quality, artistry and excellence is your preference, The Cream Puffery is your pastry shop.

*We Care.*

*When you give a Cream Puffery cake, you show that you do, too.*